



## Adjustable Speed Conveyor Toasters

**Model:** 177CNVYOV14B - 208V 3500W (14"wide belt)    177CNVYOV14D - 240V 3600W (14"wide belt)  
177CNVYOV10A - 120V 1700W (10.5"wide belt)    177CNVYOV10B - 208V 2800W (10.5"wide belt)  
177CNVYOV10D - 240V 2800W (10.5"wide belt)

02/2022

***Please read and keep these instructions. Indoor use only***

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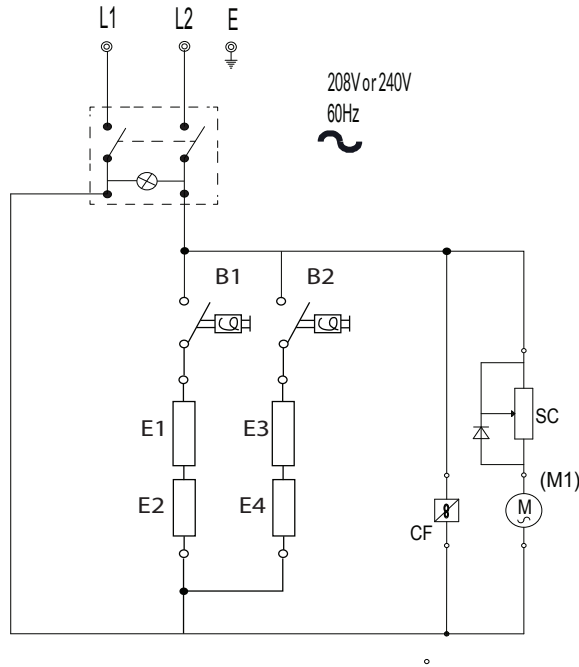
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## IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully and completely.
2. For commercial use only.
3. DO NOT touch hot surfaces.
4. Protect against electrical shock by keeping all cords, plugs, and other electrical components away from water or other liquids.
5. Unplug this unit when not in use and before cleaning.
6. Allow the unit to cool before putting on or taking off parts.
7. DO NOT operate this or any appliance with a damaged electrical cord or plug.
8. DO NOT operate this or any appliance after it has malfunctioned or has been damaged in any way.
9. DO NOT use outdoors.
10. DO NOT place on or near a hot gas or electric burner.
11. Attach plug to appliance first, then plug electrical cord into the wall outlet.
12. Disconnect the unit by removing the electrical plug from the wall outlet.
13. DO NOT use appliance for any application other than intended use.
14. DO NOT insert metal utensils or oversized foods into this unit, as they may cause a fire and heighten the risk of electrical shock.
15. DO NOT store any item on top of this unit when in operation.
16. DO NOT allow this oven to touch or to be covered by flammable material, such as curtains, draperies, walls, etc., when in operation.
17. DO NOT clean with metal scouring pads, as pieces can break off and touch electrical components, heightening the risk of electrical shock.
18. Never place materials such as paper, cardboard, plastic, etc. in this oven.
19. DO NOT cover interior of this unit with metal foil, as it may cause the oven to overheat.
20. Avoid scratching the surface or nicking the edges of this unit. If the oven is damaged or broken, contact customer service before use.
21. Turn off the appliance by removing the plug from the wall outlet.
22. Note that the use of accessories not recommended by the manufacturer may result in injury.
23. Children should be supervised to ensure that they DO NOT play with the oven.
24. This appliance is not intended for use by persons (including children) with reduced physical sensory or mental capabilities, or lack of experience and knowledge, unless a person responsible for their safety has given them supervision or instruction concerning use of the appliance.
25. When using the appliance in shops, snack bars, hotels etc., check the voltage and outlet to make sure the appliance is correctly connected with power.
26. Place unit on a flat surface that is well ventilated. The appliance must be supervised during operation. DO NOT leave appliance without powering off.

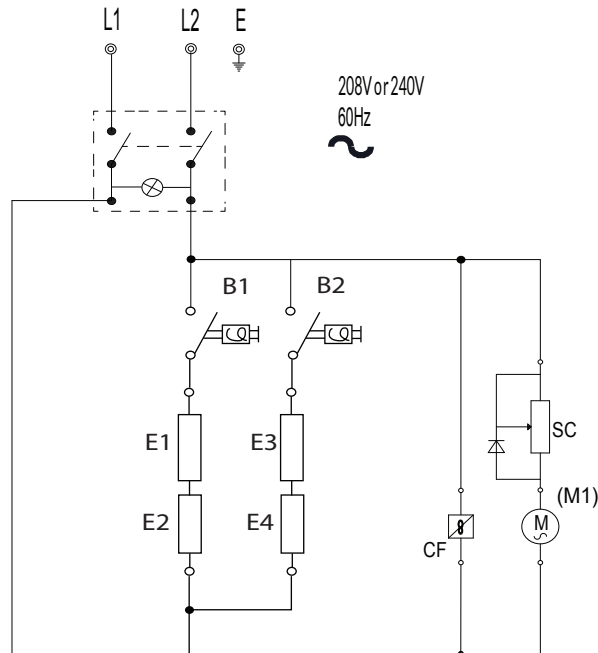
## CIRCUIT DIAGRAM



### CIRCUIT DIAGRAM

CONVEYOR OVEN  
177CNVYOV10B-208V  
177CNVYOV10D-240V

LEGEND	DESCRIPTION
SW	MAIN SWITCH
E1/E2	TOP ELEMENT - 700W / 120V OR 700W / 100V
E3/E4	BOTTOM ELEMENT 700W / 120V OR 700W / 100V
M1	CONVEYOR MOTOR 240V
CF	COOLING FAN 240V
SC	CONVEYOR SPEED CONTROL
B1	ADJUSTABLE THERMOSTAT TOP ELEMENTS
B2	ADJUSTABLE THERMOSTAT BOTTOM ELEMENTS

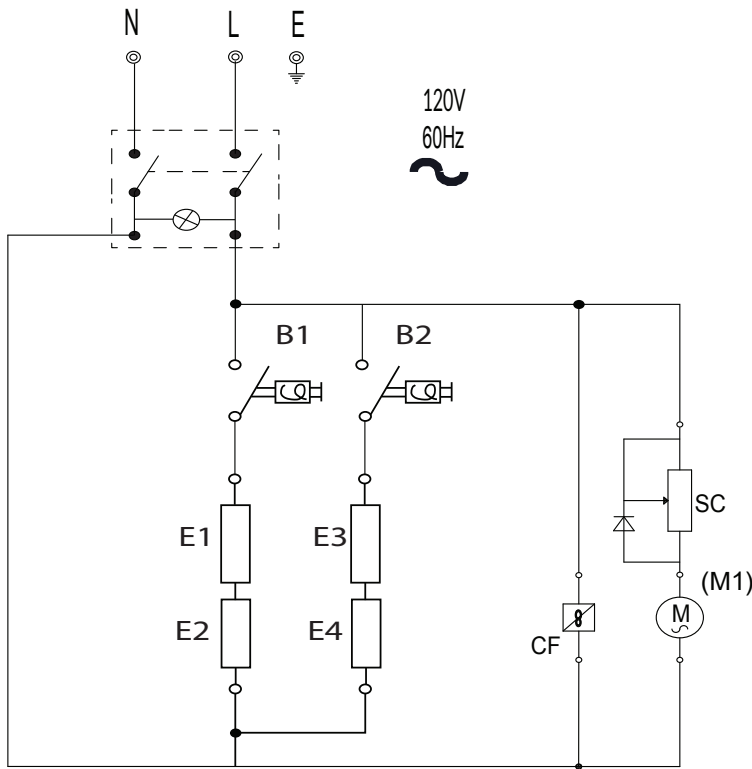


### CIRCUIT DIAGRAM

CONVEYOR OVEN  
177CNVYOV14B-208V  
177CNVYOV14D-240V

LEGEND	DESCRIPTION
SW	MAIN SWITCH
E1/E2	TOP ELEMENT - 900W / 120V OR 875W / 100V
E3/E4	BOTTOM ELEMENT 900W / 120V OR 875W / 100V
M1	CONVEYOR MOTOR 240V
CF	COOLING FAN 240V
SC	CONVEYOR SPEED CONTROL
B1	ADJUSTABLE THERMOSTAT TOP ELEMENTS
B2	ADJUSTABLE THERMOSTAT BOTTOM ELEMENTS

# CIRCUIT DIAGRAM



## CIRCUIT DIAGRAM

CONVEYOR OVEN  
177CNVYOV10A-120V

LEGEND	DESCRIPTION
SW	MAIN SWITCH
E1 / E2	TOP ELEMENT - 420W / 60V
E3 / E4	BOTTOM ELEMENT - 420W / 60V
M1	CONVEYOR MOTOR 120V
CF	COOLING FAN 120V
SC	CONVEYOR SPEED CONTROL
B1	ADJUSTABLE THERMOSTAT TOP ELEMENTS
B2	ADJUSTABLE THERMOSTAT BOTTOM ELEMENTS

## INSTALLATION

**CAUTION** – To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 18 inches of the sides, front, or rear of the appliance or within 40 inches above the appliance. The appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches have no combustible material against the underside. Such construction shall in all cases extend not less than 12 inches beyond the equipment on all sides.

Note: Model 177CNVYOV14B is for use on an individual branch circuit only.

## BEFORE USING YOUR CONVEYOR OVEN

Before cooking anything in your oven for the first time, please follow these simple instructions:

1. This conveyor oven has been designed to toast sandwiches, melt cheese, and finish pizza and flat breads. It is intended for use in low to medium volume commercial establishments.
2. Ensure the support feet are assembled to the unit before commencing operation.
3. Thoroughly clean as described in the cleaning section of this manual (page 7).
4. For best results, allow the unit to preheat for 20-25 minutes before use so that the correct operating temperature can be reached.

## USING YOUR CONVEYOR OVEN

<b>MODELS :</b>	177CNVYOV10A - 120V 1700W (10.5" wide belt)
177CNVYOV14B -208V 3500W (14" wide belt)	177CNVYOV10B - 208V 2800W (10.5" wide belt)
177CNVYOV14D -240V 3600W (14" wide belt)	177CNVYOV10D - 240V 2800W (10.5" wide belt)

**These units have three controls.**

### 1. Conveyor Speed

Determines the length of time the product is in the heating chamber. The slower the speed, the longer the exposure and the darker the product.

### 2. Top Heating Element Control

"7" is the hottest setting, "1" is the lowest setting.

### 3. Bottom Heating Element Control

"7" is the hottest setting, "1" is the lowest setting.

**The top and bottom heating elements are independently controlled and infinitely adjustable.**

### Testing the unit:

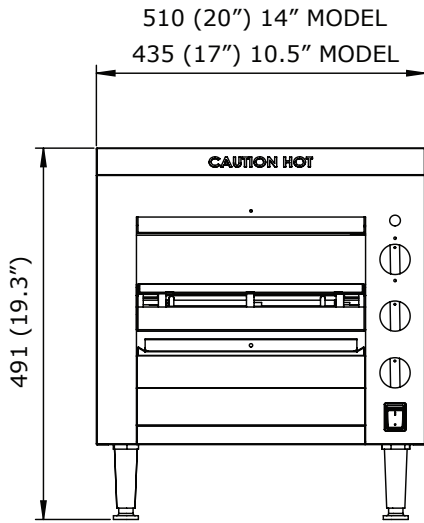
1. Test the control settings by placing a slice of bread in the oven. It can be placed directly onto the conveyor belt.

2. Observe the results and adjust settings to the desired temperature and conveyor speed.

Product appearance or color will vary dependent on conveyor speed and temperature setting. Other factors may also affect the toasting colour:

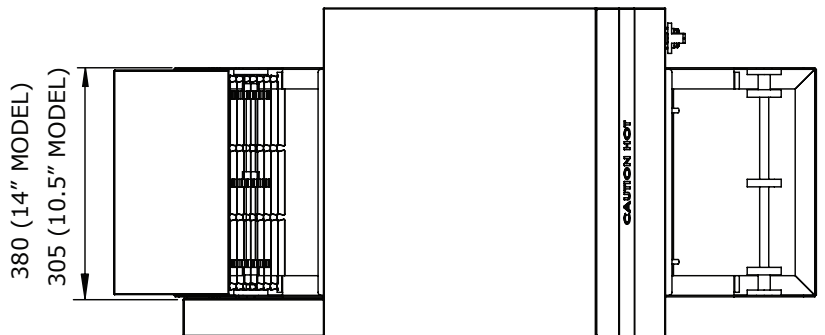
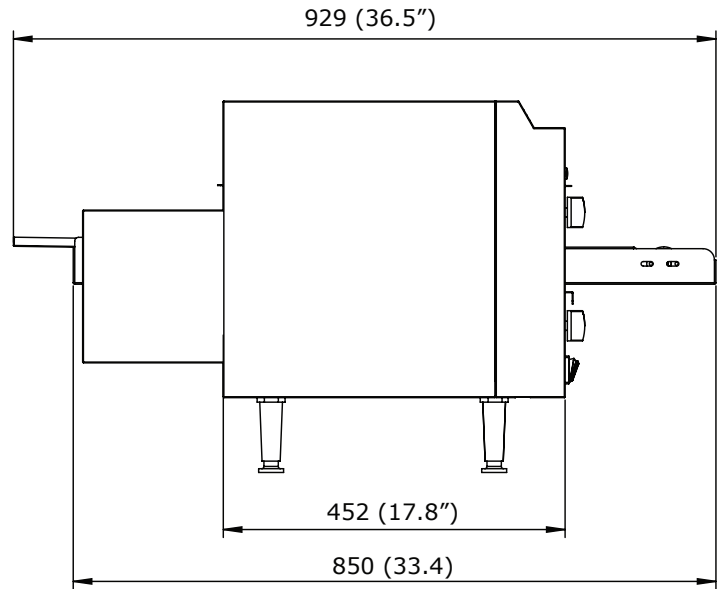
- i. The moisture content of the product
- ii. The sugar content of the product
- iii. Initial product temperature

# SPECIFICATIONS



**MODEL : CONVEYOR OVEN**

- 177CNVYOV10A-120V
- 177CNVYOV10B-208V
- 177CNVYOV10D-240V
- 177CNVYOV14B-208V
- 177CNVYOV14D-240V



Model	Height	Width	Depth	Belt width
177CNVYOV10A-120V	19.3"	17"	36.5"	10.5"
177CNVYOV10B-208V	19.3"	17"	36.5"	10.5"
177CNVYOV10D-240V	19.3"	17"	36.5"	10.5"
177CNVYOV14B-208V	19.3"	20"	36.5"	14"
177CNVYOV14D-240V	19.3"	20"	36.5"	14"

# CLEANING & MAINTENANCE

**CAUTION: THIS APPLIANCE SHOULD NOT BE IMMERSSED IN WATER.  
USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER.  
DO NOT USE STEEL WOOL AS IT WILL DAMAGE THE BRIGHT STAINLESS  
STEEL FINISH.**

## **EXTERIOR & CRUMB TRAY**

1. Unplug the power cord from the wall outlet.
2. Wait for the oven to cool.
3. Wipe off the unit with a dry cloth and wait at least half an hour before re-connecting to the power outlet.
4. Remove the crumb tray from the unit by pulling forward. Dispose of the crumbs and clean the tray with a damp cloth or sponge dipped in soapy water. Refit the tray before reusing the unit.

## **CONVEYOR BELT**

1. Turn off the toaster and allow the unit to cool down.
2. Turn the unit on and adjust the belt to slow speed with no heat
3. Using an abrasive pad, wipe the conveyor belt in a back and forth motion (ie: side to side) to remove baked-on product.
4. Finally, clean the belt with a damp cloth in the same manner described in number 3.